

STATE NEWS.

REFLEX OF THE INDIANA PRESS.

ALLEN COUNTY.
The death of the Hon. Bela Edgerton at advanced age of 57 is a notable event in Ft. Wayne. He was the father of the Hon. A. P. Edgerton and a prominent public man for years. Mr. Edgerton was born at Franklin, New London county, Connecticut. He was the third son of Col. Elisha Edgerton, and of the fifth generation in direct lineal descent from Richard Edgerton, one of the thirty-five original proprietors of the town of Norwich, Connecticut, which was settled in the year 1680. Through a female descendant Mr. Edgerton was also of the blood of William Hyde, another of the proprietors and settlers of Norwich. To the genealogy of the family and descendants of William Hyde, the late Bela Edgerton, of New York, devoted the later years of his life in the production of two large volumes, which are a valuable contribution to American biography.

CASS COUNTY.
Doolittle, the original cause of the murder by abortion of a young girl, has not been arrested. The Star makes a serious arraignment of the police of Logansport for inefficiency. They had abundant opportunity to take Doolittle before he scamped, but "pressing business," as alleged, prevented them from attending to it.

CLARK COUNTY.
A fatal shooting accident is reported from Henryville. One Hughes, in handling a revolver, discharged it, and shot Mr. Frank Dietz, inflicting a fatal wound.

Says the News: A gentleman from Henryville brings a very important piece of information in reference to the Gardner murder, which is undoubtedly very strong against Alex. Lewis. Within a short time a breastpin was found in the cow-pen where poor Gardner was tied. The matter was kept secret, and Jonathan Smith was called in and examined closely about the matter. He stated in his examination that when Lewis had the difficulty mentioned, his breastpin was broken. Smith was asked to describe it. He did. He said it was a miniature hand with a part of it broken off, and gave other particulars. The breastpin was produced, and Smith identified it as the identical breastpin worn by Lewis the Saturday afternoon before Gardner was tied to the track.

ELKHART COUNTY.
The Goshen jail-birds are very particular about the rules of behavior at table, as may be inferred from the following account of a little discussion given by the Democrat: On Friday night a bloody fight occurred in our jail between John Kane, a man fifty years of age, and weighing 235 pounds, and Mr. George Wilson, a young man of about 25. While persisting in the evening meal, Wilson took up a piece of meat and commenced dividing it with his fingers. This was a piece of etiquette that did not come up with Mr. Kane's ideas, and he struck Wilson a severe blow over the mouth. Then a regular pitched battle ensued, in which both parties were severely punished and scratched. Finally Mr. Kane's pants slipped down, and his legs getting entangled, he fell heavily to the floor, his head striking some sharp substance, inflicting a severe gash. His opponent now had the inside track, and after exercising a few minutes with his fists and heels the battle was ended. The men are both rather dangerous characters, and Deputy Sheriff Mills thought he would let them fight it out, as he did not feel like interfering, after having been himself attacked only a short time ago by Wilson and another prisoner and severely handled, and only by a mere accident escaping with his life. Kane served four years in the State prison at Michigan City for beating the sheriff at Logansport.

On Sunday a heart-rending accident occurred at Lick, Ind. A little daughter of Absalom Rickart was put to sleep on a bed, and the parents went to call upon a neighbor. The child awoke, and reaching several matches on the stand, set the bed on fire. When the parents returned the bed was in flames, and the child found burned to a crisp in the kitchen, while she screamed in her search for mother. The house was saved. The Review tells of a pretty lively game played by three little girls, from eight to eleven years old, who dressed in boys' clothes, went begging food, and finally, by changing garments, created a great excitement in the neighborhood by the search for the boys. The girls were finally made to reveal the whole deception.

HENRY COUNTY.
A special to the Cincinnati Gazette, 14th, says: An old and respected citizen by the name of D. Templeton, while laboring under a fit of insanity, committed suicide by shooting himself through the head with a rifle, and died instantly.

HOWARD COUNTY.
There is an "infelicity" in the domesticity of the Rev. V. M. Beemer, a presiding elder living at Kokomo. The "statements" will be made in court on an examination for a divorce, and then—well we shall see what we shall see.

Some vicious person girdled a dozen fruit and evergreen trees in the grounds of Robert Coate in Kokomo. Mr. Coate is an inoffensive Quaker, and the marvel is that any person should have a disposition to injure him by so infamous an act.

HAMILTON COUNTY.
The Tipton Times contains a long and appreciative obituary of Michael Shiel of Shilville, who died August 30, at the age of 81 years. The Times says: Mr. Shiel possessed all that hospitality of nature which is characteristic of the Irish race. The weary traveler never asked in vain for rest and shelter at his home. His sympathies were always with the poor and unfortunate. He was impulsive and generous to a fault. His physical and moral courage led him while a resident of Ireland to take a conspicuous part in opposition to the despotism of the English government, while his clear judgment ultimately induced him, with a family of seven young children, to brave the terrors of the ocean, for 34 years ago the Atlantic voyage made in a slow sailing ship was not the holiday pastime that it is in these days of Oceanic steamers, and to encounter the hardships of a frontier life, for the purpose of securing a home and political and religious freedom should be his lot, and the heritage of his children.

JEFFERSON COUNTY.
The Madison Courier has the following. A sad tragic story comes to us from North Vernon. A gentleman living near that place named Wilkinson was very wealthy and the father of three sons, who have never dwelt together in unity and peace. About a week ago one of the sons absconded from his father's safe \$25,000 in bonds and fled. On Monday it was learned that the thief was in Kansas, and one of his brothers telegraphed to that State ordering his arrest. The officers made the arrest and were preparing to bring the young man home, when he placed a revolver to his head and blew his brains out, dying instantly. At

North Vernon, Wednesday night, the two remaining brothers became involved in a quarrel over the circumstances leading to the death of their brother. The origin of the quarrel was caused by one of the boys charging the other with doing a great wrong by sending the telegram ordering the arrest of their brother, stating that had it not been for that his brother might have been alive and well, and the bonds recovered, and the whole affair amicably settled. The other brother took great offense at the upbraiding, and seized an ax-handle knocked his brother down and beat him most unmercifully, inflicting it is thought, fatal injuries. The same night the remains of the suicide brother was brought home. The affair has caused much excitement in the neighborhood of North Vernon.

LAPORTE COUNTY.
The suicide of A. L. Allen at the age of seventy-six years, in Michigan City, had some peculiarly sad features. He had been in good circumstances, but had been swindled out of his money. For the past month or more he had been taken in and generously cared for, without charge, by Samuel Jennett and wife. Later he became low spirited, and he was tired of living, and wished he was dead. Last Tuesday afternoon he went into Dalton's eating house, and ate a hearty dinner, given him by the proprietor, but seemed very much depressed, crying while and after eating. He remained an hour or more, during which he told Dalton his griefs, that it was useless to live, and that he had eaten his last meal. He exhibited a list of clothing and a watch, valued at \$80.75, which he directed to be given to Mr. and Mrs. Jennett after his death, as a token of gratitude for their kindness. The same day he was buried at the funeral home of Mr. Van Deusen, which he had engaged a week before, went a short distance back of the city building, and placing the breech against a wood pile and muzzle to his breast, he pulled the trigger with a forked stick, and instantly shattered his brain. A paper containing a large dose of arsenic, purchased at Crane's, was found on his person; also, a letter of thanks to Mr. and Mrs. Jennett and Charles Hawley, for hospitalities, and to Mr. Van Deusen for the use of his gun.

PIKE COUNTY.
On last Friday night, as Mr. Adam Daum was driving home from Evansville, on the Newburg road, he was stopped about two miles from the city by two highwaymen and robbed of \$118.

Two boys, named Keith and Decker, were drowned in White river, just below High bank, last Sabbath evening.

PULASKI COUNTY.
Listen to this. The Winamac Democrat says: There are at least 50,000 acres of good wild land in Jefferson, Rich Grove, White Post, Franklin and Cass townships, that could be had for from \$5 to \$10 per acre; but people are bound to go west and pay more for land worth less money. The land in this township is all good, and the large number of state ditches being dug will make good farming lands of every foot of it.

RUSH COUNTY.
The Republican says: The protracted drought is becoming a serious matter with our farmers. Very little wheat has yet been sown and the ground is unfit for plowing. The wheat that has been put in the ground is doing no good. The corn crop has been materially injured by the drought. The ears were dried up before they matured, and the grains are shriveled to a great extent. A great deal of corn was dry enough to crib a week or two ago. There will be nothing like the yield that was anticipated early in the season.

So much for last year's Exposition. The Republican says: Augustus Miller, Esq., of Anderson township, showed us an ear of white corn, the other day, which was the finest we have ever seen. It contained 1160 grains, measured ten and a half inches in circumference, was one foot long, and weighed two and a quarter pounds. Mr. Miller procured the seed at the Indianapolis Exposition, last year. When he obtains an entire field of that corn, he will surprise the neighborhood.

SULLIVAN COUNTY.
Who is McKee? Don't all speak at once. The Princeton Democrat says: Information is wanted of Francis Vigo McKee, who left Sullivan county, Ind., in January, 1856, intending to go to California. He is an heir to a considerable estate, which will soon be settled and distributed. Any information regarding his whereabouts would be gladly received by his sister, Amanda S. Turner, at Sullivan, Ind.

ST. JOSEPH COUNTY.
One Henry Borough, with a two-horse team, hauled in on Sumption's Prairie road to Keady's mill, 86 bushels and 20 pounds of wheat. He could not have done it but for a good grain of wheat, which is a suggestion to farmers worthy of attention.

Gov. Hendricks is expected to speak in South Bend the first week of October.

TIPPECANOE COUNTY.
Mary Shufelt, a married woman, lately living near Culver's station, took arsenic, and died from the effects of it, on Sunday. There was, evidently, some domestic trouble which caused the desperate act.

TIPTON COUNTY.
A school marm is coming from Noblesville to teach in Tipton, of whom the boys will do well to be aware. The Advance has heard that she is a dead shot with the pistol—able to toss an apple in the air and core it with a dagger from a Colt's revolver before striking the ground.

VIGO COUNTY.
Who says the Wabash Valley is unhealthy? Read this tale of long, virtuous and contented existence from the Terre Haute Gazette of Wednesday: David Barbour, for fifty-seven years last past a citizen of this county, celebrated his ninety-fourth birthday yesterday. He is a hale and hearty old gentleman, and good to all appearances for many more years of life. His wife, who is eighty-seven years of age, is also in good health, and, together, they are a genial old couple, whose sprightliness of manner and action would deceive persons into a total unbelief that they were so advanced in years. This aged couple came into this county with their family of small children in 1817, or just 57 years ago this fall, traveling from Evansville in a wagon, and moving all their household goods into this thinly settled and wild country. They have lived here continuously ever since then upon the identical farm they first settled upon in Fayette township.

The Journal makes a splendid report of the Normal, which is now under full pressure under President Jones's thought-provoking. He is as much of a student of brains as of his farm, and knows how to get the most out of both. The Journal says: "New studies are being added to the curriculum, and new professors have been secured." Professor Bosler and Brown are among the number. They are ex-spectors at the closing term. They were peculiarly pleasant. Prof. Brown, being a fine violinist and thorough musician, commenced the drill in music, and finding a number of fine voices, declares he will have such singing as shall be equally

creditable with the other branches, even promising to make a singer of President Jones himself.

HORRIBLE DISCLOSURE.
MURDER OF ROBERT CLARK, IN MONROE COUNTY, IN 1871.—HIS WIDOW REVEALS THE MURDERER—SHE MAKES A SWORN STATEMENT.

BLOOMINGTON, IND., Sept. 28, 1874.
The taking of human life, even though it be done in the heat of passion and strife, always creates a feeling of horror in a quiet and peaceful community, and horror is mingled with indignation when the victim is stricken down by the hand of the assassin whilst pursuing the quiet doings of the husbandman. Such was the feeling of this community on the 25 day of August, 1871 when Clark, a good and peaceable citizen of Fall Creek township, was found by his little daughter, within a quarter of a mile from his home, hacked and stabbed to death. And such is the feeling now, revived in the most unexpected manner, and intensified by the lapse of three long years. At the time of the murder suspicion fell upon one David Jacobs as the perpetrator of the crime. It was thought he had a motive for the deed from the fact that Clark was an important witness against Jacobs in a suit for bastardy brought by one Amanda Crouch, a poor idiotic girl, sister-in-law to both Clark and Jacobs. Jacobs was arrested, waived examination, took a change of venue to Brown county, was tried and as there was no evidence against him was acquitted. This was the end with him so far as the law was concerned, but still he was guilty in the belief of his neighbors. However, matters remained quiet until about a year afterwards, when a "true bill" was returned against him by the grand jury. He was again tried for the crime, but as there was not the shadow of evidence against him he was also acquitted. Thus, it was thought by all, justice had been done, the gallows defrauded of its dues, and the assassination of Robert Clark doomed to remain a mystery forever. And so it would, perhaps, if it had not been for the appearance of one Thomas Nelson upon the scene. The widow of Robert Clark, named Mitchell, and again became a widow, since which time Nelson has been a frequent visitor at her house. All too frequent to suit Jacobs, it seems, as on meeting him there a short time ago, he accused him of trying to cheat the widow out of some land, ordered him away from the house, and threatened either to whip or kill him.

WHIP OR KILL HIM.
If he ever caught him, there again. A bad feeling sprung up between Jacobs and Nelson, mutual threats were indulged in, and Jacobs, either fearing or feigning fear of a good bodily harm from Nelson, swore out a peace warrant against him, and in company with a special constable, who was armed with a writ, proceeded to search for Nelson in order to arrest him. It was not long before they found him, but Nelson, who was armed, refused to place himself in their power, claiming that he was not a party to the murder of Robert Clark, and that he was not a party to the murder of Robert Clark, and that he was not a party to the murder of Robert Clark. Nelson, on reaching some weeds, threw himself down, hallooing, "You have shot me." Such was not the fact, however, as he was not touched, but came to town in a few days, and swore out a peace warrant against Jacobs; also filed information against him for petit larceny and assault with intent to kill. For all of which Jacobs was duly recognized to court by Esquire Lunderman, on yesterday. In the meantime the widow of Robert Clark, now Mrs. Mitchell, and Nelson, who she knew something about the murder of her husband, which she wished to disclose to certain of her neighbors in whom she had confidence, if she could be assured protection. Nelson went to the parties designated, who agreed to meet at an appointed place, and Nelson, with a wooden and a bear's statement. On last Wednesday, the 16th inst., the parties repaired to the place and found Mrs. Mitchell waiting. And there, in the depths of the forest, with fear and trembling, she made a statement, which, from the surroundings, was necessarily incoherent, and which, by one of the parties present, and of which the following is a copy:

STATEMENT.
SEPT. 16, 1874.—On the 24th day of August, 1871, in the evening, I started to go to where Robert was at work. I heard somebody halloo, "O Lord!" I went on close to where Robert was. Robert was down and Dave Jacobs was standing over him, stabbing him with a butcher-knife. I broke to run back toward home. Jacobs followed after me and overtook me, and said he was going to kill me; said Bob was then dead, and that if I would not tell it he would not kill me then, but if I ever did tell it he swore he would kill me certain. I think he has sworn to me more than a dozen times since that if I ever did tell it he would kill me. As sure as I told it. He told me that, if I told it, his father would kill me; that he was just as good as ever he was before he did it; that he (Jacobs) had plenty of friends that would kill me if I told it. When he (Jacobs) first overtook me when I was running toward home, he (Jacobs) told me to go home and stay there, and for me to halloo for Robert every once in a while through the night and for me to send one of the children next morning to look for Bob down the road toward Buck's; and they would be sure to find him.

LOUISA MITCHELL.
Signed and acknowledged in our presence Witnesses, James O. Baxter, C. A. Carter, Henry Clark, Reuben Clark, John Lucas. She has since made a statement more in detail, and made oath to it, but the above is the substance. She says she was in the habit of going where her husband was at work, in the evening after she got her household work done up, and gives this as an explanation why she was going where he was on that evening. She also says Jacobs has told her since that he himself and Clark were standing talking friendly the evening of the murder, and that he raised the ax which Clark had been using, and struck him with it knocking him down, and then used the knife, stabbing him twice in the heart. She is now away from home, and she says she is afraid to return for fear Jacobs will kill her; that she wished to make this statement because she has not had a moment's peace since the murder, and was tired of Jacobs coming to her house and threatening her. Whether Mrs. Mitchell was induced to make this disclosure from the fact that it was an unbecoming and wasting secret, or through the influence of Nelson, each must be the judge for himself. But one thing is certain, Jacobs has been tried for the offense and acquitted, and that is a bar to all future actions, and if her statement be true, no punishment is left for David Jacobs, but the remorse and lashings of a guilty conscience, and the vengeance of Almighty God.

King Louis of Bavaria is now in Paris amusing himself in his own free and easy way, seeing sights and visiting galleries and riding about town in a tweed suit. Sensible king that.

HOME AND FARM.

It is a little curious that nobody is able to tell satisfactorily how a tree grows. Most people firmly believe that the trunk is gradually lengthened, carrying the branches higher from year to year. But Prof. Gray pronounces this a popular fallacy.

Why is cabbage rendered more wholesome and nutritious by being boiled in two waters? Because (according to Dr. Paris) cabbages contain an essential oil, which is apt to produce bad effects; and he recommends that they should be boiled in two successive waters, till they are soft and digestible.

Now is the time to put a few bulbs in the yard and along the borders, to make the spring bright with beautiful flowers. Everybody admires a bed of hyacinths. It will stop the passers-by by its attractiveness. Yet very few people, comparatively, make preparation for such pleasures in the fall. Is it a lack of forethought?

Pray, Miss Cook, don't put your baked squash on the table just as it comes from the oven, with the shell on. Baked or boiled, it should be cooled "on the shell." But prepare it for the table, scrape the pulp from the shell, mash well, add salt and butter, put neatly into a dish, smooth the surface, and sprinkle with pepper.

TO MAKE APPLE BUTTER.—The best apple butter is made by peeling, coring and slicing selected sweet apples and stewing them in sweet cider. Very little of this sort of apple butter, however, comes to market. The bulk of that sold is made from second-rate apples peeled, sliced and stewed, and sweetened with sugar. A large quantity of such butter is made and sold for ship's stores for use by the sailors.

PICKLED PEARS.—Twenty pounds peeled fruit, 7 pounds sugar, one quart vinegar. Boil the sugar and vinegar together, stick a couple of cloves into each pear, and put them into the sugar and vinegar with water enough to nearly cover them. When cooked enough move pears to stone jar, and after boiling the pickle for 15 minutes longer pour it over them. Examine in a week and if the pickle is not sufficiently concentrated remove and boil down again.

The Pen and Pencil has an admonition for the young folks. It comes very near the truth: The line of conduct chosen during the five years from fifteen to twenty, will, in almost every instance, determine his character for life. As he is then careful or careless, prudent or imprudent, industrious or indolent, truthful or dissimulating, intelligent or ignorant, temperate or dissolute, so will be in after years, and it needs no prophet to say his horoscope or calculate his chances in life.

GO SLOW.—London Society gives a timely hint which is specially applicable to Americans: One great secret of success and happiness in life is never to be in a hurry. We often hear people complain that they have very little time to do this or that in. It will generally be found on examination that in a jar, pour over them three pints of boiling vinegar. Cover close, and in three days they will be ready for use.

GREEN TOMATO PICKLES.—One gallon sliced tomatoes, four sliced onions; salt them in layers alternately. Let them stand twelve hours; drain them well from the brine and wash in cold water. Take one teaspoonful of black pepper, one of allspice, two of cloves, three of mustard, all ground fine; one-half pint of mustard seed, a handful of grated horseradish, six green peppers, cut fine; mix them well with the tomatoes. The one good condiment will sell for more than when it is degraded by the presence of its poorer companions. The good never raises the character of the inferior fruit, while the inferior never fails to reduce the good to its own level. This has become so well known to those who make a business of supplying the market with fruit that the greatest care is taken in selecting only good specimens for shipment. It pays better to throw away poor fruit than to put it along with the choice. Neither does it pay to ship poor fruit to a distant market. Freight and other charges are just the same on a barrel of apples worth \$1 as on one worth \$5. This rule works equally in whatever way the crop is disposed of. If it is made into cider it still pays to select the fruit. Choice cider can only be made with perfect fruit. There must be no decayed, wormy, or unripe fruit used if a really perfect cider is to be made. Equally true must be selection of methods in making the cider. Everything in the process should be perfectly clean and the vats and barrels should be new or else sweet and free from the slightest taint. Wine or spirit casks are to be preferred for storing. After the pressing it should be filtered through flannel bags and sent into barrels, the bungs of which are removed for fermentation. The faucets by which it is to be drawn off into casks for keeping should be placed at least six inches from the chime of the barrel, so that the sediment is not disturbed in the racking process. The place of storage should be dry and of an even temperature, not over 60, and never below 40 degrees. The brightest colored cider is made in mills and presses where no iron comes in contact with the pulp, and the pulp should not be exposed to the air any longer than necessary. The oxidation of the juice takes place very quickly and deepens its color. No addition of sugar, mustard seeds, flesh of beef or chemical substances, are needed to preserve or improve it if these precautions are observed. When they are neglected, however, these can restore or improve it. If badly made it is always bad, and if well made it may be kept always good without any addition.

TO PASS THROUGH SMOKE.—In the course of an inquest in London, Mr. Wakely, the coroner, stated that it would be well to acquaint the public with the fact that if persons in a house on fire had the presence of mind to apply a damp cloth or handkerchief to their mouth and nostrils they could effect their escape, and that the densest smoke; but the best way would be to envelope the head and face completely in a damp cloth. Another way to escape is to drop down and crawl on the floor as the smoke is always much less dense near the floor.

THE POULTRY HOUSE.—The poultry house is a matter that must not be forgotten while the good weather lasts. A good warm place for the poultry in winter is as important as good feed. Take advantage of the first slack time, and if your hen house is not a desirable one, make it so. Patching it up will do, if the building is situated in the right place. But if by any bad management it is located in an exposed position, tear it down and build one where it has some protection against the cold blast of winter. Close up every crevice, so that the winds cannot possibly get in. This will not only save your chickens, but they will require less food to get them through the winter.

HELPS FOR THE COOK.—Says a sensible person in Moore's Rural: Let me suggest to your readers a few ways of varying the desert at dinner—changes from the inevitable pie. They may not be new, yet I never see them at any table save our own:

Make a dough as for biscuit; roll thin and spread with currants, cherries or any kind of berries. Roll it up like jelly cake and steam it till done. To be eaten with sweetened cream.

Another is: To one pint of sour milk add a half pint of soda flour to make a batter, and a handful of dried cherries or currants. Pour into a basin and steam until done. To be eaten with sweetened cream. Instead of sweetened cream for the above pudding, a sauce made of half a pint of wine, half a cup of sugar, one tablespoonful of butter and a little salt, heated with a little flour, might be used. Cider is a very good substitute for the wine. Or, instead of the sauce, a sirup of sugar and water boiled is good with either of the puddings.

To keep dried beef and hams away from flies, pack them in dry salt. This is better than ashes, oats, sawdust, or anything of the kind.

TO TREAT HARD WATER.—What is known as hard water is water which holds carbonate of lime in solution. The carbonate of lime combines chemically with the soap when this hard water is used for washing purposes, and forms a lime soap which is insoluble. The insoluble soap forms flakes which coat upon the water, and prevent the peculiar appearance so well known to persons who use hard water to wash with. The carbonate of lime is only soluble in water that contains free carbonic acid, and when anything is added to the water that will unite with this free acid, the carbonate of lime in solution is precipitated, and falls to the bottom in a fine powder. Common carbonate of soda, or the sal soda of the shops, when dissolved in water, combines with the free acid and forms bi-carbonate of soda. The carbonate of lime is then precipitated, and the water is no longer hard. A small quantity of soda is sufficient.

TWO YEAR BEEF.—Says the Tribune: The modern shorthorn owes its reputation and value to its early maturity as much as to its large size and the excellence of its meat. As early as the year 1789 it was found that some

of these then called improved shorthorns arrived at maturity two years earlier than other cattle. Oxen, which were the produce of the old Studley bull—one of the most celebrated of the ancestors of the modern shorthorns—at five years old produced more meat than others at seven years old. For many years after this, by skill in breeding and care in feeding, the period of maturity was further hastened by two years; and three-year-old beef was considered the period of excellence at which at the present time another year has been lopped off from the time needed to produce a mature carcass of beef, and "two-year-old beef" is what is now aimed at as the most profitable production of the breeders and feeders' art. It is somewhat curious, however, that while in America we have gained a reputation for producing the choicest breed animals, as to blood, we have not yet become equally conspicuous as producers of beef. While we have the reputation for possessing the cream of the "fancy" stock, we can scarcely hitherto uphold our prices for ducks or chickens, yet for solid utility we can not approach English breeders. It is not that we have not been engaged in the business of breeding or feeding cattle long enough, nor that beef production is not a profitable business with us; but rather, we have had the opinion, that our attention has been given to fancy strains of blood than to breeding simply useful animals. Who among our breeders makes a practice of exhibiting fat two or three year old steers as specimens of the capability of his herd, or as advertisements of the excellence of his stock? And where is the farmer who makes a business of raising such beef for profit? If there are any such, it is unfortunate that they are kept in the background and successfully hide themselves from the ubiquitous hunter for just such instances. The fact is, they do not exist; they have not learned how to produce two-year-old beef profitably.

APPLES AND CIDER.—A writer sends some valuable suggestions to the New York Tribune, which are just now practical: The apple crop of the present year is good enough. That is, were it greater it would be worth less than it now is. An excessive crop is a nuisance to the grower and of little benefit to the consumer. The present crop is of good quality. In the disposal of it are some considerations which are worth notice. In the market open good apple is worth several poor ones. One good apple along with three poor ones brings no more than three poor ones. The one good apple will sell for more than when it is degraded by the presence of its poorer companions. The good never raises the character of the inferior fruit, while the inferior never fails to reduce the good to its own level. This has become so well known to those who make a business of supplying the market with fruit that the greatest care is taken in selecting only good specimens for shipment. It pays better to throw away poor fruit than to put it along with the choice. Neither does it pay to ship poor fruit to a distant market. Freight and other charges are just the same on a barrel of apples worth \$1 as on one worth \$5. This rule works equally in whatever way the crop is disposed of. If it is made into cider it still pays to select the fruit. Choice cider can only be made with perfect fruit. There must be no decayed, wormy, or unripe fruit used if a really perfect cider is to be made. Equally true must be selection of methods in making the cider. Everything in the process should be perfectly clean and the vats and barrels should be new or else sweet and free from the slightest taint. Wine or spirit casks are to be preferred for storing. After the pressing it should be filtered through flannel bags and sent into barrels, the bungs of which are removed for fermentation. The faucets by which it is to be drawn off into casks for keeping should be placed at least six inches from the chime of the barrel, so that the sediment is not disturbed in the racking process. The place of storage should be dry and of an even temperature, not over 60, and never below 40 degrees. The brightest colored cider is made in mills and presses where no iron comes in contact with the pulp, and the pulp should not be exposed to the air any longer than necessary. The oxidation of the juice takes place very quickly and deepens its color. No addition of sugar, mustard seeds, flesh of beef or chemical substances, are needed to preserve or improve it if these precautions are observed. When they are neglected, however, these can restore or improve it. If badly made it is always bad, and if well made it may be kept always good without any addition.

GREEN TOMATO PICKLES.—One gallon sliced tomatoes, four sliced onions; salt them in layers alternately. Let them stand twelve hours; drain them well from the brine and wash in cold water. Take one teaspoonful of black pepper, one of allspice, two of cloves, three of mustard, all ground fine; one-half pint of mustard seed, a handful of grated horseradish, six green peppers, cut fine; mix them well with the tomatoes. The one good condiment will sell for more than when it is degraded by the presence of its poorer companions. The good never raises the character of the inferior fruit, while the inferior never fails to reduce the good to its own level. This has become so well known to those who make a business of supplying the market with fruit that the greatest care is taken in selecting only good specimens for shipment. It pays better to throw away poor fruit than to put it along with the choice. Neither does it pay to ship poor fruit to a distant market. Freight and other charges are just the same on a barrel of apples worth \$1 as on one worth \$5. This rule works equally in whatever way the crop is disposed of. If it is made into cider it still pays to select the fruit. Choice cider can only be made with perfect fruit. There must be no decayed, wormy, or unripe fruit used if a really perfect cider is to be made. Equally true must be selection of methods in making the cider. Everything in the process should be perfectly clean and the vats and barrels should be new or else sweet and free from the slightest taint. Wine or spirit casks are to be preferred for storing. After the pressing it should be filtered through flannel bags and sent into barrels, the bungs of which are removed for fermentation. The faucets by which it is to be drawn off into casks for keeping should be placed at least six inches from the chime of the barrel, so that the sediment is not disturbed in the racking process. The place of storage should be dry and of an even temperature, not over 60, and never below 40 degrees. The brightest colored cider is made in mills and presses where no iron comes in contact with the pulp, and the pulp should not be exposed to the air any longer than necessary. The oxidation of the juice takes place very quickly and deepens its color. No addition of sugar, mustard seeds, flesh of beef or chemical substances, are needed to preserve or improve it if these precautions are observed. When they are neglected, however, these can restore or improve it. If badly made it is always bad, and if well made it may be kept always good without any addition.

TO PASS THROUGH SMOKE.—In the course of an inquest in London, Mr. Wakely, the coroner, stated that it would be well to acquaint the public with the fact that if persons in a house on fire had the presence of mind to apply a damp cloth or handkerchief to their mouth and nostrils they could effect their escape, and that the densest smoke; but the best way would be to envelope the head and face completely in a damp cloth. Another way to escape is to drop down and crawl on the floor as the smoke is always much less dense near the floor.

THE POULTRY HOUSE.—The poultry house is a matter that must not be forgotten while the good weather lasts. A good warm place for the poultry in winter is as important as good feed. Take advantage of the first slack time, and if your hen house is not a desirable one, make it so. Patching it up will do, if the building is situated in the right place. But if by any bad management it is located in an exposed position, tear it down and build one where it has some protection against the cold blast of winter. Close up every crevice, so that the winds cannot possibly get in. This will not only save your chickens, but they will require less food to get them through the winter.

HELPS FOR THE COOK.—Says a sensible person in Moore's Rural: Let me suggest to your readers a few ways of varying the desert at dinner—changes from the inevitable pie. They may not be new, yet I never see them at any table save our own:

Make a dough as for biscuit; roll thin and spread with currants, cherries or any kind of berries. Roll it up like jelly cake and steam it till done. To be eaten with sweetened cream.

Another is: To one pint of sour milk add a half pint of soda flour to make a batter, and a handful of dried cherries or currants. Pour into a basin and steam until done. To be eaten with sweetened cream. Instead of sweetened cream for the above pudding, a sauce made of half a pint of wine, half a cup of sugar, one tablespoonful of butter and a little salt, heated with a little flour, might be used. Cider is a very good substitute for the wine. Or, instead of the sauce, a sirup of sugar and water boiled is good with either of the puddings.

To keep dried beef and hams away from flies, pack them in dry salt. This is better than ashes, oats, sawdust, or anything of the kind.

TO TREAT HARD WATER.—What is known as hard water is water which holds carbonate of lime in solution. The carbonate of lime combines chemically with the soap when this hard water is used for washing purposes, and forms a lime soap which is insoluble. The insoluble soap forms flakes which coat upon the water, and prevent the peculiar appearance so well known to persons who use hard water to wash with. The carbonate of lime is only soluble in water that contains free carbonic acid, and when anything is added to the water that will unite with this free acid, the carbonate of lime in solution is precipitated, and falls to the bottom in a fine powder. Common carbonate of soda, or the sal soda of the shops, when dissolved in water, combines with the free acid and forms bi-carbonate of soda. The carbonate of lime is then precipitated, and the water is no longer hard. A small quantity of soda is sufficient.

TWO YEAR BEEF.—Says the Tribune: The modern shorthorn owes its reputation and value to its early maturity as much as to its large size and the excellence of its meat. As early as the year 1789 it was found that some

of these then called improved shorthorns arrived at maturity two years earlier than other cattle. Oxen, which were the produce of the old Studley bull—one of the most celebrated of the ancestors of the modern shorthorns—at five years old produced more meat than others at seven years old. For many years after this, by skill in breeding and care in feeding, the period of maturity was further hastened by two years; and three-year-old beef was considered the period of excellence at which at the present time another year has been lopped off from the time needed to produce a mature carcass of beef, and "two-year-old beef" is what is now aimed at as the most profitable production of the breeders and feeders' art. It is somewhat curious, however, that while in America we have gained a reputation for producing the choicest breed animals, as to blood, we have not yet become equally conspicuous as producers of beef. While we have the reputation for possessing the cream of the "fancy" stock, we can scarcely hitherto uphold our prices for ducks or chickens, yet for solid utility we can not approach English breeders. It is not that we have not been engaged in the business of breeding or feeding cattle long enough, nor that beef production is not a profitable business with us; but rather, we have had the opinion, that our attention has been given to fancy strains of blood than to breeding simply useful animals. Who among our breeders makes a practice of exhibiting fat two or three year old steers as specimens of the capability of his herd, or as advertisements of the excellence of his stock? And where is the farmer who makes a business of raising such beef for profit? If there are any such, it is unfortunate that they are kept in the background and successfully hide themselves from the ubiquitous hunter for just such instances. The fact is, they do not exist; they have not learned how to produce two-year-old beef profitably.

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